

BRASSERIE

BY UPPER CRUST

PRIVATE DINING COURSED MENU

Located inside The Upper Crust and Brasserie, the Pocket Room is perfect for small to mid-size events of up to 40 guests. Featuring a black and white penny tile floor, tin ceiling, double French doors, and built in bar, this Parisian style room is perfect for your next company meeting, dinner party, or corporate event.

Our coursed dining menu offers you the flexibility to choose from 2 to 4 courses to delight your guests and keep you in budget. Our event coordinators are ready and willing to assist you with the planning process of your event

2 Course Meal - \$29.95 3 Course Meal - \$34.95 4 Course Meal - \$37.95

APPETIZER COURSE

We recommend offering appetizers on the tables or on a station as guests arrive. This allows your guests to mingle and enjoy some food before dinner service begins. Choose up to 2 options below:

Beef Tenderloin on Herb Toast topped with Horseradish Sauce

Classic Shrimp Cocktail Display

Brie En'Crute Pastry Wrapped baked Brie served with toast points

Mini Crabcakes with Remoulade

Bacon and Boursin Stuffed Mushroom Caps

Charcuterie Board Assortment of artisan cheese, fruit, and cured meats.

Seafood Towers (Add \$10.00 Per person) A tiered seafood display complete with oysters, shrimp, clams, smoked salmon, and crab cocktail.

SOUP/SALAD COURSE Choose up to 3 options below:

Soup Onion Gratinee Dark rich broth with hearty onions, baguette, and Gruyere.

Florentine Bisque - Sherried tomato spinach cream.

Salad Caesar Jardiniere Mixed butter leaf and greens, anchovy caper dressing, red onion, croutons.

Brasserie House Salad Field greens, garden vegetables, croutons.

ENTRÉE COURSE Choose Up to 4 options below:

Filet Madame

6 ounce, grass fed, served with potato croquette and vegetable du jour.

Heritage Pork Ribeye

12 ounce Chop, served with potato croquette, vegetable du jour, and bing cherry glaze.

Salmon Atlantique

Juniper, dill, smoked salt, served with wild mushroom risotto.

Seafood Meuniere

Sole, crab, shellfish, roasted cauliflower, saffron broth.

Chicken Provencale

Herb crusted chicken served with asparagus and mushroom risotto.

Daily Specials

Choose from chefs choice Semolina Du Jour, Vegetarian Offering, and Evening Feature.

DESSERT COURSE Choose Up to 2 options below:

Chocolate Decadence - Flourless Chocolate Cake topped with Chocolate Ganache

Creme Brulee - Classic Creme Brulee served with fresh berries

Fresh Fruit Tart - Pastry topped with cream and a variety of fresh fruit

BEVERAGE/BAR SERVICE We offer a full bar at Brasserie complete with spirits, fine French wines, and draft beer. We are happy to charge all beverages to one tab for the evening or open separate tickets for individuals as well. We also offer non-alcoholic beverages including iced tea, fountain drinks, and coffee.